



From Our Family to Yours

Grilled Shrimp & Scallop Pasta

Ingredients

- 1# Scallops, thawed (SKU #44163)
- 1# Shrimp, thawed (SKU #44228)
- 4 fl oz Olive Oil (SKU #30072)
- 4 Garlic Cloves, minced (SKU #89145)
- 2 ea Tomatoes, diced (SKU #89101)
- ea Lemon, juiced and zested (SKU #860865)
- 1# Capellini (SKU #74017)
- Kosher Salt, to taste (SKU #92274)
- Black Pepper, to taste (SKU #68258)
- 1/4 bunch Parsley, chopped (SKU #89102)
- 1/2 cup Parmesan Cheese (SKU #25330)



Instructions

Heat grill or grill pan to medium high heat. Toss shrimp and scallops with olive oil and season with salt and pepper. Fill a large pot with water and season generously with salt, then bring to a boil. Grill shrimp about 1-2 minutes per side or until cooked through then grill scallops 1-2 minutes per side or until cooked through. Set the seafood aside and cover with foil to keep warm. Cook the pasta in the boiling water according to package directions, when pasta is still al dente, drain and reserve some pasta water. In a large sauté pan over medium heat, add olive oil and garlic. Sauté garlic for about 30 seconds until fragrant but not brown. Add tomatoes and lemon juice and zest to the oil, heat through. Add cooked capellini and some of the reserved pasta water, then season with salt and pepper. Add shrimp and scallops and any juices, then add the parsley. Toss everything together and top with parmesan cheese to serve.